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(73) Proprietor: **FRISCO-FINDUS AG**
Industriestrasse
CH-9400 Rorschach(CH)

(72) Inventor: **Halden, Jonas**
Nypongatan 9
S-661 00 Säffle(SE)
Inventor: **Mathiesen, Carl-Henrik**
Halalid 10
S-252 33 Helsingborg(SE)
Inventor: **Proctor, Michael S.**
Sidney House, Uppgate
GB-Louth, Lincolnshire(GB)

EP 0 354 262 B1

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Description

The present invention relates to a process for marinating or pickling a meat product.

During the processing of meat products, juices tend to be lost and this reduces the final yield. Meat products are often marinated or pickled before cooking in order to preserve or tenderise them, or to enhance their flavour. However, standard marination procedures have little or no effect on the final yield.

US-A-4 746 522 and US-A-3 506 455 describe the use of starches for treating meat but neither patent mentions the use of a heat stable starch in a marination process.

We have now found, surprisingly, that by adding certain modified starches to the marination or pickling medium the loss of juices is significantly less and the yields are correspondingly increased. In addition, the presence of such modified starches may, in many instances, shorten the cooking times and also modify or tenderise the texture of the meat products.

Accordingly the present invention provides a process for marinating or pickling a meat product which comprises treating the meat product with a marinating or pickling medium by vacuum tumbling or injection followed by tumbling for a period of time to allow penetration of the starch into the meat characterised in that the marination or pickling medium contains from 0.1% to 5.0% by weight of a heat stable modified starch based on the weight of the meat product.

The meat product may be for example beef, pork, tongue, lamb, veal, game or poultry such as chicken, turkey and duck or fish. The size of the meat product may vary from diced pieces, slices, individual cuts, up to whole sides of whole carcasses including poultry carcasses. Examples of suitable meat products are plank steak, beef chuck, beef shoulder, chicken breast and chicken leg.

The composition of the marinating or pickling medium and the duration of the treatment may vary according to the meat product but it usually contains, in addition to the starch, the standard ingredients. For instance, a marinating medium may contain standard ingredients such as oil, flavours, sugar, salt seasonings, acidic agents such as vinegar, lemon juice, or wine. Soy sauce or a similar product may be present both as a seasoning and as an acidifying agent. The marinating medium is generally acid and the pH is usually from 2 to 7, preferably from 3 to 6 and especially from 4 to 5. A pickling medium is more usually neutral.

The amount of the marinating or pickling medium may be, for instance, from 5 to 40%, more usually from 10 to 35% and preferably from 15 to 30% by weight based on the weight of meat.

Conveniently the meat product is treated with the marinating or pickling medium by vacuum tumbling or injection followed by tumbling in the marination medium for a period of time to allow penetration of starch into the meat which may vary from a few minutes e.g. 2 to 20 minutes, more usually from 3 to 15 minutes, to a few days. The marinating or pickling treatment is preferably carried out at a low temperature such as a refrigeration temperature e.g. from about 3° to 8°C. Conveniently the meat is tempered to a temperature from -3°C to +3°C, preferably from -2°C to +2°C before the treatment. Smaller pieces of meat may conveniently be treated by tumbling whereas larger pieces of meat are advantageously injected followed by tumbling.

The heat stable modified starch is preferably also freeze-thaw stable. Heat stable and freeze-thaw stable modified starches are readily available commercially and those skilled in the art will have no difficulty in ascertaining those which are suitable. They may be obtained from any conventional source e.g. wheat or maize.

The amount of starch present in the marinating or pickling medium is preferably from 0.25% to 2.5%, more preferably from 0.5% to 2.0% and especially from 0.75% to 1.5% by weight based on the weight of meat product.

Based on the weight of the marinating or pickling medium, the amount of starch is conveniently from 0.5% to 10%, preferably from 1 to 6% and especially from 2 to 4% by weight.

The process of the present invention is suitable for preparing chilled or deep frozen processed products.

After being marinated or pickled, the meat may be prebrowned and then cooked, for instance, by frying or oven heating or both. The frying may be carried out on a contact fryer at a temperature of for example 175° to 195°C for a period of from 30 seconds to 5 minutes. The oven heating is usually carried out for a period of from 1 to 4 hours at a temperature from, for example, 60°C to 100°C. By the process of the present invention the duration of oven heating can be substantially reduced when compared with conventional methods.

The meat may be packed either before or after cooking, or the meat may be packed in between the stages of a two-step cooking process. After packing, the meat may be chilled or deep-frozen.

The products obtained by the process of the present invention may be prepared for consumption by

microwave reheating such as for standard boil-in-bag products or oven reheating such as for products packed in foils. The quality of the products is excellent with respect to texture, juiciness, flavour and appearance.

The following examples further illustrate the present invention. Parts and percentages are given by weight. In the examples, two marinates A and B having a pH of 4.5 and 4.7 respectively were made containing the following ingredients:

	A	B
Pure corn oil	15.0	15.0
Dextrose	12.0	4.0
Salt	6.4	5.0
Seasoning	0.8	0.8
Soy sauce, decolourised	8.0	15.0
Colflo 67*	2.0	4.0
Water to	100%	100%

*A heat stable/freeze thaw stable modified maize starch.

Example 1

200 parts of chicken breast pieces tempered to +2°C were marinated by vacuum tumbling with 40 parts of marinate A for 10 minutes at -0.8 bar. After marination, the chicken breasts were fried in a square belt oven at 185°C for 2 minutes. Little or no juice was lost during frying and the yield varied from 95-100%. The chicken breasts were then cooled, packed and deep frozen. After reheating for consumption the final yield on the consumer's plate varied from 85-94% and the chicken breasts were very tender.

Comparative Example A

A similar procedure to that described in Example 1 was followed except that the Colflo 67 was omitted from the marinate. The yield was only 85-90% after frying and the final yield on the consumer's plate was only 75-78%. In addition, the chicken breasts were not as tender as those of Example 1.

Example 2

Shoulder fillet was trimmed of surface fat and tissue and cut into 25 mm slices. 400 parts of these flank steak slices tempered to +1°C were marinated by vacuum tumbling with 100 parts of marinate B for 10 minutes at -0.8 bar. After marination, the flank steak was fried in a square belt oven at 185°C for 3 minutes. Little or no juice was lost during cooling and the yield varied from 95-100%. The flank steak pieces were then cooled, sliced to 4/5 mm, packed and deep frozen. After reheating for consumption the final yield on the consumer's plate was 70% and the flank steak pieces were very tender.

Comparative Example B

A similar procedure to that described in Example 2 was followed except that the Colflo 67 was omitted from the marinate. The yield was only 85-90% after cooling and the final yield on the consumer's plate was only 60%. In addition, the flank steaks were not as tender as those of Example 2.

Example 3

400 parts of diced beef tempered to 0°C were marinated by vacuum tumbling with 100 parts of marinate B for 10 minutes at -0.8 bar. After marinating, the diced beef was browned by frying for one minute at 185°C in a square belt oven after which the yield was 80%. The diced beef was then cooked for 2 hours in a steam oven (half the normal time) at 90°C in bouillon, drained, cooled, packed in sauce and deep frozen. After reheating for consumption the final yield on the consumer's plate was 72% and the diced beef was very tender.

Comparative Example C

A similar procedure to that described in Example 3 was followed except that the Colflo 67 was omitted from the marinate and the fried marinated diced beef was cooked for 4 hours (the normal length of time).

- 5 The yield was only 72% after frying and the final yield on the consumer's plate was only 58%. In addition, the diced beef was not as tender as that of Example 3.

Example 4

- 10 A similar procedure to that described in Example 3 except that after frying, the diced beef was packed in sauce and cooked in sauce for 2 hours at 90 °C before chill freezing. After reheating for consumption, the final yield on the consumer's plate was 72% and the diced beef was very tender.

Example 5

- 15 400 parts of beef shoulder trimmed to joint size and tempered to +1 °C were injected by needles with 100 parts of marinate B and vacuum tumbled for 15 minutes at -0.8 bar. The beef was then packed in cook netting, heated for 3 hours at 90 °C and cooled. The yield was 70%. The beef was then sliced, packed in sauce, pasteurised and deep frozen. After reheating for consumption, the final yield on the consumer's plate
20 was 69% and the sliced beef was very tender.

Comparative Example D

- 25 A similar procedure to that described in Example 5 was followed except that Colflo 67 was omitted from the marinate and the sliced beef was heated for 11 hours at 90 °C after being marinated. After heating, the yield was only 66% and the final yield on the consumer's plate was only 61%. In addition, the sliced beef was not as tender as that of Example 4.

Example 6

- 30 A similar procedure to that described in Example 5 was followed except that after packing in cook netting, the beef was oven cooked for 1.5 hours at 70 °C, cooled, sliced, packed in sauce, cooked in a vacuum pouch for 1.5 hours at 90 °C and then deep frozen. After reheating for consumption, the final yield on the consumer's plate was 66% and the sliced beef was very tender.

Comparative Example E

- A similar procedure to that described in Example 1 was followed except that the Colflo 67 was replaced by a similar quantity of ordinary potato starch. The yield was 10% lower and the chicken breasts were
40 significantly less tender than those of Example 1.

Claims

- 45 1. A process for marinating or pickling a meat product which comprises treating the meat product with a marinating or pickling medium by vacuum tumbling or injection followed by tumbling for a period of time to allow penetration of the starch into the meat characterised in that the marination or pickling medium contains from 0.1% to 5.0% by weight of a heat stable modified starch based on the weight of the meat product.
- 50 2. A process according to claim 1 characterised in that the meat product is beef, pork, lamb, veal, game or poultry.
3. A process according to claim 1 characterised in that the pH of the marinating medium is from 2 to 7.
- 55 4. A process according to claim 1 characterised in that the amount of the marinating or pickling medium is from 15 to 30% by weight based on the weight of the meat.
5. A process according to claim 1 characterised in that the heat stable modified starch is also freeze-thaw

stable.

6. A process according to claim 1 characterised in that the heat stable modified starch is present in the marination medium in an amount from 0.25% to 2.5% by weight based on the weight of the meat product.
7. A process according to claim 1 characterised in that the heat stable modified starch is present in the marination medium in an amount from 0.5% to 10% by weight based on the weight of the marination medium.
8. A process according to claim 1 characterised in that after being marinated or pickled the meat is cooked and then chilled or deep frozen.

Patentansprüche

1. Verfahren zum Marinieren oder Einlegen eines Fleischprodukts, das das Behandeln des Fleischprodukts mit einem Marinier- oder Einlegmedium durch Taumelbehandlung im Vakuum oder durch Injektion und anschließende Taumelbehandlung für einen Zeitraum, der das Eindringen der Stärke in das Fleisch ermöglicht, umfaßt, dadurch gekennzeichnet, daß das Marinier- oder Einlegmedium von 0,1 bis 5,0 Gew.-%, bezogen auf das Gewicht des Fleischprodukts, einer hitzestabilen modifizierten Stärke enthält.
2. Verfahren nach Anspruch 1, dadurch gekennzeichnet, daß das Fleischprodukt Rindfleisch, Schweinefleisch, Lammfleisch, Kalbfleisch, Wild oder Geflügel ist.
3. Verfahren nach Anspruch 1, dadurch gekennzeichnet, daß der pH des Mariniermediums von 2 bis 7 beträgt.
4. Verfahren nach Anspruch 1, dadurch gekennzeichnet, daß die Menge des Marinier- oder Einlegmediums von 15 bis 30 Gew.-%, bezogen auf das Gewicht des Fleisches, beträgt.
5. Verfahren nach Anspruch 1, dadurch gekennzeichnet, daß die hitzestabile modifizierte Stärke außerdem auch gefrier- und auftaustabil ist.
6. Verfahren nach Anspruch 1, dadurch gekennzeichnet, daß die hitzestabile modifizierte Stärke in dem Mariniermedium in einer Menge vorhanden ist, die von 0,25 bis 2,5 Gew.-%, bezogen auf das Gewicht des Fleischprodukts, beträgt.
7. Verfahren nach Anspruch 1, dadurch gekennzeichnet, daß die hitzestabile modifizierte Stärke in dem Mariniermedium in einer Menge von 0,5 bis 10 Gew.-%, bezogen auf das Gewicht des Mariniermediums, vorhanden ist.
8. Verfahren nach Anspruch 1, dadurch gekennzeichnet, daß das Fleisch nach dem Marinieren oder der Einlegbehandlung gekocht und dann gekühlt oder tiefgefroren wird.

Revendications

1. Procédé de marinage ou de saumurage d'un produit consistant en une viande, qui consiste à traiter le produit avec un milieu de marinage ou de saumurage par passage dans une cuve rotative sous vide ou injection, puis par passage dans une cuve rotative pendant un temps permettant la pénétration de l'amidon dans la viande, caractérisé en ce que le milieu de marinage ou de saumurage contient 0,1 % à 5,0 % en poids d'un amidon modifié stable à chaud, sur la base du poids du produit.
2. Procédé suivant la revendication 1, caractérisé en ce que le produit consistant en une viande est la viande de bœuf, de porc, d'agneau, de veau, d'un gibier ou de volaille.
3. Procédé suivant la revendication 1, caractérisé en ce que le pH du milieu de marinage est compris dans l'intervalle de 2 à 7.

EP 0 354 262 B1

4. Procédé suivant la revendication 1, caractérisé en ce que la quantité du milieu de marinage ou de saumurage est comprise dans l'intervalle de 15 à 30 % en poids, sur la base du poids de la viande.
- 5 5. Procédé suivant la revendication 1, caractérisé en ce que l'amidon modifié stable à chaud est également stable à la congélation-décongélation.
- 10 6. Procédé suivant la revendication 1, caractérisé en ce que l'amidon modifié stable à chaud est présent dans le milieu de marinage en une quantité de 0,25 % à 2,5 % en poids, sur la base du poids du produit consistant en une viande.
- 15 7. Procédé suivant la revendication 1, caractérisé en ce que l'amidon modifié stable à chaud est présent dans le milieu de marinage en une quantité de 0,5 % à 10 % en poids, sur la base du poids du milieu de marinage.
8. Procédé suivant la revendication 1, caractérisé en ce que, après marinage ou saumurage, la viande est cuite, puis réfrigérée ou congelée.

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